

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	POTABLE WATER	08	0	No
THE DISINFECTION PROCEDURES FOR THE WATER TANKS WERE NOT DOCUMENTED.				
Corrective Action: <i>Consistent documentation of the disinfect ion procedures implemented.</i>				
2	POTABLE WATER	07	0	Yes
THE VESSEL HAS 10 POTABLE WATER TANKS. ALL OF THE TANKS SHARE A WALL WITH THE HULL OF THE VESSEL. A LETTER HAS BEEN WRITTEN TO VSP REQUESTING A VARIANCE FOR THIS SHIP.				
Corrective Action: <i>A variance letter was sent to CDC Vessel Sanitation Program to the attention of Chief David Forney on October 1, 2003 through IMCL office.</i>				
3	TRATTORIA SERVICE AREA	33	1	No
UTILITY/DRAIN LINES DRAPED THE DECK MAKING CLEAN DIFFICULT.				
Corrective Action: <i>Utility drain lines secured to create enough space between the deck and the lines.</i>				
4	TRATTORIA SERVICE AREA	33	1	No
THE DECK WAS SOILED UNDERNEATH COOKING EQUIPMENT AND PREPARATION COUNTERS.				
Corrective Action: <i>The deck is cleaned and will maintain cleanliness.</i>				
5	TRATTORIA SERVICE AREA	21	1	No
ROUGH WELDS WERE NOTED INSIDE THE DRIP PAN HOUSING OF THE FLAT TOP GRILL.				
Corrective Action: <i>The welding was grounded making it easily cleanable.</i>				
6	TRATTORIA SERVICE AREA	20	2	No
THE CONTAINER FOR THE PLASTIC WRAP WAS MADE OUT OF CARDBOARD.				
Corrective Action: <i>Cardboard was replaced with stainless steel holder.</i>				
7	TRATTORIA SERVICE AREA	26	0	Yes
THE CARDBOARD CONTAINER FOR THE PLASTIC WRAP WAS SLIGHTLY SOILED WITH A FOOD RESIDE.				
Corrective Action: <i>Cardboard box was discarded and replaced with stainless steel holder which we maintain cleanliness.</i>				
8	TRATTORIA SERVICE AREA	27	0	No
THE SEAM ON THE RIGHT SIDE OF THE FLAT TOP GRILL WAS SOILED WITH A GREASY FOOD RESIDE.				
Corrective Action: <i>The seam was cleaned and instructions given to crewmember on duty in maintaining proper cleaning procedures.</i>				
9	TRATTORIA SERVICE AREA	33	1	No
A GAP WAS NOTED ON THE RIGHT SIDE OF THE PREPARATION COUNTER BETWEEN THE SPLASH GUARD AND THE BULKHEAD.				
Corrective Action: <i>The gap of the preparation counter was covered all around with stainless steel flat bar.</i>				
10	TRATTORIA BEVERAGE STATION	26	0	Yes
THE CUP DISPENSERS WERE SLIGHTLY SOILED WITH FOOD DEBRIS.				
Corrective Action: <i>The cup dispensers are now covered with stainless steel cover whenever empty.</i>				
Also instructions given to crewmember on duty in maintaining proper cleaning procedures.				

11	TRATTORIA - POT WASH	24	0	Yes
THERE WAS NO CHLORINE RESIDUAL IN THE SANITIZE COMPARTMENT.				
Corrective Action: <i>The sanitizing compartment was used only for pre-washing. Sign to this effect already installed.</i>				
12	TRATTORIA - DISH WASH	22	0	No
THE CURRENT DATA PLATE IS NOT ACCURATE FOR THIS MACHINE. THIS UNIT USES HOT WATER SANITIZE WHILE THE DATA PLATE SPECIFIES A CHLORINE SANITIZER.				
Corrective Action: <i>The proper data plate was installed.</i>				
13	MERMAID BAR PANTRY	22	0	No
THE DATA PLATE DID NOT CONTAIN THE INFORMATION NEEDED FOR THIS MACHINE.				
Corrective Action: <i>The proper data plate was installed.</i>				
14	MERMAID BAR	26	0	Yes
A BRASS FIXTURE WAS NOTED BETWEEN THE BACKFLOW PREVENTER AND THE CARBONATOR.				
Corrective Action: <i>Stainless steel fixture was installed in lieu of the brass.</i>				
15	MERMAID BAR PANTRY	33	1	No
THE TILING DID NOT COVER THE ENTIRE DECK UNDERNEATH THE COUNTER.				
Corrective Action: <i>Tiles were laid to cover the entire deck underneath the counter.</i>				
16	MERMAID BAR	33	1	No
ELECTRICAL CORDS DRAPED THE DECK MAKING CLEANING DIFFICULT.				
Corrective Action: <i>Electrical cords were fastened, making the area easily cleanable.</i>				
17	BAR GENERAL	21	1	No
GAPS WERE NOTED AROUND BAR EQUIPMENT.				
Corrective Action: <i>Gaps were covered around bar equipments</i>				
18	FOOD SERVICE GENERAL	21	1	No
GAPS, HOLES AND OPEN SEAMS WERE NOTED ON THE NON-FOOD CONTACT SURFACES THROUGHOUT THE FOOD SERVICE AREAS MAKING CLEANING DIFFICULT.				
Corrective Action: <i>Repairing the various deficiencies as well as possible.</i>				
19	FOOD SERVICE GENERAL	33	1	No
RECESSED GROUT, BROKEN/MISSING DECK TILES WERE NOTED ON THE DECKS THROUGHOUT THE FOOD SERVICE AREAS.				
Corrective Action: <i>Grouting took place, and broken/missing tiles replaced/laid.</i>				
20	FOOD SERVICE GENERAL	33	1	No
GAPS AND OPEN SEAMS WERE NOTED ON THE DECK HEADS AND BULKHEADS THROUGHOUT THE FOOD SERVICE AREAS.				
Corrective Action: <i>Repairing the various deficiencies as well as possible..</i>				
21	MAIN GALLEY	26	0	Yes
A SOILED CHEESE GRATER WAS STORED AS CLEAN.				
Corrective Action: <i>We will ensure separation. Instructions on proper cleaning procedures was given to the crewmember on duty.</i>				

22	MAIN GALLEY	20	2	No
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THE BLAST CHILLER WAS TAGGED OUT OF ORDER. THIS IS A CRITICAL PIECE OF EQUIPMENT FOR THE GALLEY TO ENSURE THAT PROPER COOLING TECHNIQUES FOR FOODS ARE FOLLOWED.

Corrective Action: *A new blast chiller was ordered.*

23	MAIN GALLEY	20	2	No
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THE MEAT SLICER HAD SOFT SEALANT APPLIED ALONG FOOD-CONTACT SURFACES OF THE EQUIPMENT.

Corrective Action: *Soft sealant was discarded and replaced with hard sealant.*

24	FOOD SERVICE GENERAL	27	1	No
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NON-FOOD CONTACT SURFACES THROUGHOUT THE FOOD SERVICE AREA WERE SOILED.

Corrective Action: *The area has been cleaned and the proper cleaning procedures were given to crewmembers on duty.*

25	PROVISIONS-BUTCHER SHOP	20	2	No
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TWO CUTTING BOARDS WERE FOUND HEAVILY SCRATCHED AND PITTED.

Corrective Action: *Cutting boards were discarded and replaced with new ones.*

26	MAIN GALLEY-WARE WASHER	37	1	No
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EXCESSIVE HEAT AND CONDENSATION ON THE DECK HEAD WAS NOTED IN THE WARE WASHER AREA.

Corrective Action: *Air flow was increased.*

27	CORRECTIVE ACTION STATEMENT	*	0	No
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IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY. PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV